

MARGARET RIVER  
**SANDALFORD**  
*Estate Reserve*

## 2020 Estate Reserve Sauvignon Blanc Semillon

### Tasting Notes

#### Varietal Breakdown

80% Sauvignon Blanc and 20% Semillon.

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#### Region

Margaret River

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#### Vintage

2020 was a vintage like no other. Whilst a global pandemic changed the way people lived their lives, Margaret River experienced a near perfect vintage. The preceding Spring growing season was warmer than average resulting in earlier bud burst and grape development. Grape yields were lower than average which led to one of the earliest harvests on record. The near perfect growing season allowed the winemakers to harvest fruit at optimal flavour and sugar ripeness. The resulting wines display wonderful fresh varietal characters.

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#### Winemakers Comments

This wine is deliberately made as a Sauvignon Blanc dominant style. The Semillon acts in support, giving some weight and consistency to the style. The lifted aromatic qualities of the Sauvignon Blanc grapes are evident in this wine.

Fruit for this wine has been sourced from our Wilyabrup Estate Vineyard. All grapes were machine harvested in the cool of night before transport to the winery to be destemmed before pressing. Only the free-run juice fractions are utilised for fermentation. Low solids and cool ferment temperatures in stainless steel ensure the fruit characters are preserved to their utmost in the resultant wine.

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#### Tasting Notes

**Colour:** Pale lemon.

**Nose:** Intense tropical fruit aromatics jump out of the glass. There's guava, blackcurrant buds and lycees. Underlying this is a savoury edge and grassy notes that add complexity to the nose.

**Palate:** The nose follows onto the palate. There is complexity to this wine and the flavours continue to evolve and change with time in the glass. The palate has a wonderful texture and is all pulled together with a crisp acid balance that gives this wine a lingering finish. Serve chilled, and enjoy whilst young and fresh.

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#### Wine Analysis

Alcohol 12.5%

pH 3.17

TA 6.38g/L

